Bud's Louisiana Cafe

Catering Menu

A "pan" or a gallon is approximately 15 appetizer servings, or about 8 "full/entree" catering servings. All prices are for one "pan" (half-chafing dish), or approximately one gallon, to be picked up at the café, not including sales tax. https://www.budscafe.com/catering

Seafood Gumbo (with rice) $73 per gallon. A New Orleans classic~ spicy soup with shrimp, crab, crawfish, Andouille sausage, rice and okra in a dark roux with seafood stock.

Seafood Bisque (with rice) $73 per gallon. Shrimp, crab, crawfish and corn in a light tomato cream based soup with a splash of sherry.

Cajun Jambalaya $65 per gallon. A spicy rice dish of smoked chicken, Andouille sausage and Tasso (Cajun smoked ham) with caramelized onions, celery, and bell pepper. Includes a side of our house-made sauce piquant.

Creole Jambalaya $75 per gallon. Shrimp and crawfish sautéed with a splash of Creole tomato sauce tossed with rice, smoked chicken, spicy Andouille sausage and Tasso with caramelized onions, celery, and bell pepper.

Pasta Jambalaya $85 per gallon. House-smoked duck and chicken with sautéed shrimp, our Andouille and Tasso jambalaya base, Creole tomato sauce and a rich duck essence tossed with pasta.

Red Beans & Rice with Andouille Sausage $65 per gallon. Substitute smoked chicken thighs~ add $2 per thigh

Chicken Creola w/Pasta $60 per gallon. A great variation on a New Orleans classic of sautéed chicken in a light Creole tomato sauce with peas and mushrooms tossed with penne pasta and topped with parmesan cheese.

Shrimp Creola w/Pasta $70 per gallon. Our version of a New Orleans classic of sautéed shrimp in a light Creole tomato sauce with peas and mushrooms, all tossed with penne pasta.

Crawfish Etouffee $85 per gallon. Crawfish tail meat slow cooked with onions, bell peppers, and celery, with spicy Cajun seasonings, garlic, and herbs. Served over rice.

Vegetarian Creola $65 per gallon. Peas, mushrooms, green beans, squash and garbanzo beans in a mild Creole tomato sauce. Served over rice for a gluten-free option, or can be tossed with pasta. Finished with butter and topped with parmesan cheese, or substitute olive oil to make vegan. A mild dish that can be made spicy.

Louisiana Chicken w/Pasta $65 per gallon. Chicken breast pieces sautéed in garlic, with mushrooms and peas. In a moderately spicy Tasso cream sauce, all tossed with rotelli pasta and topped with parmesan cheese.

Mardi Gras Pasta $70 per gallon. Shrimp, Crawfish and mushrooms in a Creole tomato cream sauce, tossed with pasta. Topped with capers and parmesan cheese.

Caesar Salad $2.50 per person. Romaine lettuce tossed with our house-made traditional Caesar dressing, house-made garlic croutons and shaved Parmesan cheese.

****

Bread Pudding $70 per gallon. Creamy egg custard baked with French bread and topped with a white chocolate Frangelico sauce and toasted pecans.